

ZAANDAMSt. Thomas, V.I. 12/17/2001 INSPECTION SCORE: **94****Inspection details with violations, recommendations and corrective action.**

Item No.	Description	Points Deducted
2	Medical logs maintained	0

Site: MEDICAL

Deduction Status: N

Violation: THE MEDICAL LOGS AND GI LOGS WERE NOT AVAILABLE FOR DATES PRIOR TO APRIL 2001.

Recommendation: 4.1.2.3.1 The medical log, gastrointestinal illness log, the daily inventory of antidiarrheal medication sales, and the 72 hour self-administered questionnaires shall be maintained on the vessel for 12 months.

Action: Medical logs were sent to the Seattle office. Copies will be made in the future and kept onboard.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POTABLE WATER

Deduction Status: N

Violation: A BACK-UP PUMP WITH AN AUTOMATIC SWITCHOVER WAS NOT PROVIDED.

Recommendation: 5.4.1.2.3 At least one backup halogen pump shall be available with automatic switchover to maintain the free residual halogen in the event that the primary pump fails.

Action: Unit has been installed.

Site: POTABLE WATER

Deduction Status: N

Violation: TESTS FOR E. COLI IN THE POTABLE WATER SYSTEM WERE NOT CONDUCTED IN OCTOBER. THE TWO TESTS FOR E. COLI WERE FROM THE BUNKER LINE AND NOT THE DISTRIBUTION SYSTEM.

Recommendation: 5.6.1.1.1 A minimum of four potable water samples per month shall be collected and analyzed for the presence of Escherichia coli. Samples shall be collected randomly from locations forward, aft, upper, and lower decks of the vessel.

Action: Tests are now being conducted.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE BACKFLOW PREVENTION DEVICES FOR THE HOOD CLEANING SYSTEMS WERE NOT TESTED ANNUALLY. THE REDUCED PRESSURE BACKFLOW PREVENTION DEVICES ON THE INTERNATIONAL SHORE CONNECTIONS WERE NOT TESTED ANNUALLY.

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

Action: Testing to be done annually.

Site: POTABLE WATER

Deduction Status: N

Violation: AN INSPECTION SCHEDULE HAS NOT BEEN DEVELOPED FOR BACKFLOW PREVENTION DEVICES THAT IN USE.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced. 5.7.2.2.3 The inspection and test results for backflow preventers shall be retained for at least 12 months and shall be available to the VSP for review during inspections.

Action: Devices are inspected when the units are serviced. Manufacturer does not specify how often inspection should be done.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: POOLS

Deduction Status: N

Violation: VERIFY THAT THE DRAIN COVER FOR THE WADING POOL IS ANTIVORTEX.

Recommendation: 6.4.1.2.1 Easy access shepherd's hook and approved floatation device shall be provided at a prominent location near each public swimming pool.

Action: Investigating. Have requested information from manufacturer.

Site: POOLS AND WHIRLPOOLS

Deduction Status: N

Violation: THE CALIBRATION CHECKS OF THE ANALYZER-CHART RECORDERS WERE NOT RECORDED ON THE CHARTS OR IN A LOG ON A DAILY BASIS.

Recommendation: 6.2.2.2.3 Halogen analyzer-chart recorders used in lieu of manual tests, and logs shall be calibrated daily, and the calibration shall be recorded on the chart or in a log book.

Action: Calibration checks are now being noted on the charts.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: HAMBURGER GRILL PANTRY

Deduction Status: N

Violation: HOT DOGS WERE TESTED AT 44 °F IN THE UNDERCOUNTER REFRIGERATOR.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: The temperature of this unit has been adjusted.

Site: HAMBURGER GRILL PANTRY

Deduction Status: N

Violation: THE PRODUCTION DATE RATHER THAN THE DISCARD/USE-BY DATE WAS USED TO FULFILL THE DATE MARKING REQUIREMENT FOR READY-TO-EAT POTENTIALLY HAZARDOUS FOODS HELD REFRIGERATED FOR MORE THAN 24 HOURS.

Recommendation: None: 7.3.5.3.1 Refrigerated, ready-to-eat, potentially hazardous food: (1) Prepared on a vessel and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which is, including the day of preparation, 7 calendar days or fewer from the day the food is prepared. 7.3.5.3.2 Refrigerated, ready-to-eat, potentially hazardous food: (2) A container of refrigerated, ready-to-eat potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened, to indicate the date by which the food shall be consumed which is, including the day the original container is opened, 7 calendar days or fewer after the original container is opened.

Action: We feel that our procedure of indicating the day that food must be

discarded is sufficient and is in line with the FDA Food Code 2001 that the VSP operations manual is based. The Food Code 2001 says that “shall be clearly marked to indicate the date or day by which the *food* shall be consumed on the *premises*, sold, or discarded.”

Site: LIDO BUFFETS

Deduction Status: N

Violation: THE TIME AS A CONTROL PLAN DID NOT STATE THAT ALL POTENTIALLY HAZARDOUS FOODS WERE UNDER THIS PLAN. THE PLAN LISTED JUST SOME OF THE FOODS SERVED THAT ARE UNDER THE PLAN.

Recommendation: The plan should list each food item that is under the plan. If all food items are under this plan then the plan should stated this.

Action:: Not all foods are under the plan. The plan is not specific for which foods are covered. It depends on the daily menu. Items under temperature control are listed on the daily log sheet.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: CONTINENTAL BUFFET

Deduction Status: N

Violation: THE SIDES OF THE BUFFET WHERE THE FRUIT WAS PLACED WAS NOT ADEQUATELY PROTECTED BY THE SNEEZE GUARD. THIS WAS CORRECTED DURING THE INSPECTION.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: Fruit will be placed under a sneeze guard.

Site: STARBOARD LIDO BUFFET

Deduction Status: N

Violation: THE TABLE TOP SNEEZE GUARD WAS NOT ADEQUATELY POSITIONED TO PROTECT THE FOOD.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: Sneeze guard has been repositioned.

Site: STARBOARD LIDO BUFFET

Deduction Status: N

Violation: SERVING UTENSILS WERE NOT PROVIDED FOR THE CRACKERS.

Recommendation: 7.3.3.6.3 Consumer self-service operations, such as salad bars and buffets, for unpackaged ready-to-eat foods: (1) Shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination; and (2) Shall be monitored by food employees trained in safe operating procedures.

Action: Tongs are now being provided.

Site: PORT LIDO BUFFET

Deduction Status: N

Violation: THE TABLE TOP SNEEZE GUARD WAS NOT ADEQUATELY POSITIONED TO PROTECT THE FOOD.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: Sneeze guard has been repositioned.

Site: PORT LIDO BUFFET

Deduction Status: N

Violation: A SERVING UTENSIL WAS NOT PROVIDED FOR THE CRACKERS.

Recommendation: 7.3.3.6.3 Consumer self-service operations, such as salad bars and buffets, for unpackaged ready-to-eat foods: (1) Shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination; and (2) Shall be monitored by food employees trained in safe operating procedures.

Action: Tongs are now being provided.

Site: LIDO GALLEY

Deduction Status: N

Violation: A CONTAINER OF FLOUR WAS NOT LABELED.

Recommendation: 7.3.3.2.3 Working containers holding food or food ingredients that are removed from their original packages for use on the vessel, such as

cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.

Action: Container now labeled.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: MAIN GALLEY - BAKERY

Deduction Status: N

Violation: DOUGH SHEETER CONVEYOR BELTS WERE EXTREMELY FRAYED AND DIFFICULT TO CLEAN. ALSO NOTED ON JUNE, 2001, INSPECTION, BUT WRONG REPLACEMENT BELTS WERE SENT.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Belt has been replaced.

Site: MAIN GALLEY - COLD KITCHEN

Deduction Status: N

Violation: THE SALAD REACH-IN UNIT HAD WATER POOLING IN BOTTOM OF EACH OF THE FOUR SECTIONS CHECKED.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Drain lines have been checked.

Site: CREW MESS

Deduction Status: N

Violation: MILK DISPENSING TUBE WAS CUT TO A LENGTH OF 2 INCHES.

Recommendation: 7.4.5.3.2 The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than 3 centimeters (1 inch) protruding from the chilled dispensing head.

Action: Staff has been re instructed to cut the tube to the proper length.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: HAMBURGER GRILL PANTRY

Deduction Status: N

Violation: THE LABEL WAS PEELING OFF OF THE HOT DOG ROLLER MAKING THIS SURFACE DIFFICULT TO CLEAN.

Recommendation: Remove the remaining portion of the label.

Action: Label has been removed.

Site: HAMBURGER GRILL PANTRY

Deduction Status: N

Violation: THE SEALANT APPLICATION ON THE OUTERSURFACES OF THE FRYER AND GRILL WAS NOT SMOOTH MAKING THESE AREAS DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant has been replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN GALLEY- DISHWASH

Deduction Status: N

Violation: THE DIGITAL FINAL SANITIZING RINSE THERMOMETER WAS NOT WORKING ON THE INBOARD CONVEYOR DISHWASHER. THE ANALOG FINAL RINSE THERMOMETER WAS READING IN EXCESS OF 220°F AND THE UNIT WAS OPERATING AT LESS THAN 180°F. THE ANALOG THERMOMETER WAS GRADUATED IN 5°F INCREMENTS. THE OUTBOARD CONVEYOR DISHWASHER THERMOMETERS WERE 8°F AND 12°F OUT OF CALIBRATION FOR WASH AND RINSE TEMPERATURES. GLASSWASHER FOR MAIN GALLEY WAS OUT OF ORDER.

Recommendation: 7.5.2.1.1 Water temperature measuring devices: (1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. (2) That are scaled only in Fahrenheit shall designed to be accurate to $\pm 3^{\circ}\text{F}$ in the

intended range of use. 7.5.4.1.3 A warewashing machine and its auxiliary components: (1) Shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (2) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

Action: The unit has been adjusted and the gauges adjusted.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	3

Site: LIDO DISHWASH

Deduction Status: Y

Violation: THE FINAL RINSE ARM WAS NOT SPRAYING. THIS WAS CORRECTED DURING THE INSPECTION.

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Corrected during the inspection.

Site: MAIN GALLEY- DISHWASH

Deduction Status: Y

Violation: THE INBOARD CONVEYOR DISHWASHER AT HALF-WAY THROUGH BREAKFAST DISHES HAD A FINAL RINSE TEMPERATURE AT DISH SURFACE OF 150°F AFTER REPEATED TRIALS. MANIFOLD TEMPERATURE CHECK SHOWED LESS THAN 180°F, EVENTHOUGH THE MANIFOLD TEMPERATURE GAUGE WAS READING IN EXCESS OF 220°F. THE OUTBOARD CONVEYOR DISHWASHER AFTER SEVERAL TRIALS WAS READING A MAXIMUM OF 150°F AT DISH SURFACE. THE SOLENOID VALVE WAS STUCK CLOSED.

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines,

82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Units have been adjusted.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: HAMBURGER GRILL PANTRY

Deduction Status: Y

Violation: THE FRYER COILS WERE SOILED WITH FOOD RESIDUE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Coils have been cleaned.

Site: LIDO PORT BUFFET

Deduction Status: Y

Violation: THE FRYER COILS WERE SOILED WITH FOOD RESIDUE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Coils have been cleaned.

Site: LIDO STARBOARD BUFFET

Deduction Status: Y

Violation: THE FRYER COILS WERE SOILED WITH FOOD RESIDUE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Coils have been cleaned.

Site: MAIN GALLEY – COLD KITCHEN

Deduction Status: Y

Violation: CLEANED LETTUCE DRYER WAS SOILED AND AND A SLIME LAYER WAS NOTED ON THE UNDERSIDE OF SPINNER BASKET FITTING. TWO CLEANED MEAT SLICERS HAD AN ACCUMMULATION OF DRIED FOOD SOIL ON THE

**BOTTOM EDGES OF BACK PLATES NEAR THE SLICER
BLADES.**

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Unit has been cleaned and the crewmember responsible for this unit has been instructed to do a better job cleaning it.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: HAMBURGER BUFFET

Deduction Status: N

Violation: DUST WAS NOTED ON THE LIGHT CORDS INSIDE THE BUFFET.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Cords have been dusted.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: HAMBURGER GRILL PANTRY

Deduction Status: N

Violation: THE REFRIGERATOR SHELF SUPPORTS WERE STORED ON THE DECK.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Crewmember responsible for this area was re instructed not to store anything on the deck.

Site: ICE CREAM PARLOR

Deduction Status: N

Violation: THE CLEAN AND SANITIZED ICE CREAM PARTS WERE NOT STORED COVERED.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Crewmember responsible for this area was reminded to put the parts in a covered container after they were cleaned.

Site: LIDO DISHWASH

Deduction Status: N

Violation: THE CLEAN RAMP OF THE DISHWASH UNIT WAS SLIGHTLY SOILED WITH FOOD RESIDUE.

Recommendation: Clean this ramp frequently.

Action: Ramp will be cleaned frequently.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

Site: LIDO DISHWASH

Deduction Status: N

Violation: A " WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been installed.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

Site: HAMBURGER GRILL BUFFET

Deduction Status: N

Violation: FOOD RESIDUE WAS NOTED IN THE DECK DRAIN UNDER THE BUFFET.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Drain has been cleaned.

Site: LIDO OMELET STATION

Deduction Status: N

Violation: A TACKY RESIDUE WAS NOTED ON THE DECORATIVE BULKHEAD TILES.

Recommendation: 7.7.4.1.4 Bulkheads and deckheads shall have smooth, hard finishes, and light colored surfaces.

Action: Tiles have been cleaned.

Site: LIDO OMELET STATION

Deduction Status: N

Violation: THE DECKHEAD WAS IN DISREPAIR.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing plan to maintain facilities. Areas noted during the inspection will be addressed.

Site: MAIN GALLEY - HOT GALLEY

Deduction Status: N

Violation: HOOD DRAIN PIPE PENETRATION OF BULKHEAD BEHIND THE GRILL STATION WAS MISSING A FLANGE.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Flange has been installed.

Site: CREW GALLEY

Deduction Status: N

Violation: GREASE DRIPS WERE NOTED ON FAR LEFT OF BULKHEAD NEAR THE DECK AND ADJACENT TO THE FRYER STATION. THIS MAY BE SEAPAGE FROM BEHIND THE BULKHEAD PANEL FROM THE VENTILATION HOOD SYSTEM.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Source of the grease drips is under investigation.

Site: DRY STORES

Deduction Status: N

Violation: OLD FOOD DEBRIS WAS NOTED UNDER DRY STORAGE SHELVES AND PALLETS.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: The storekeeper was told to do a better job maintaining the decks in his area.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: MAIN GALLEY - BAKERY

Deduction Status: N

Violation: HEAVY WATER LEAK WAS NOTED FROM DETERGENT DISPENSER OVER POTWASHING SINK.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Site: MAIN GALLEY - BEVERAGE STATION

Deduction Status: N

Violation: LARGE LEAK WAS NOTED IN THE WATER SUPPLY LINE TO THE COFFEE STATION.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: LIDO OMELET STATION

Deduction Status: N

Violation: A SHIELD WAS MISSING AT THE RIGHT BACK-COUNTER UNDERSHELF LIGHT.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Shield has been replaced.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	0

Site: HAMBURGER GRILL BUFFET

Deduction Status: N

Violation: DUST ACCUMULATION WAS NOTED INSIDE THE DUCT ABOVE THE FOOD SERVICE AREA INSIDE THE BUFFET LINE. A FILTER WAS NOT NOTED IN THIS AREA.

Recommendation: 7.7.6.1.3 Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.

Action: Dust has been removed. The unit was not designed with a filter.

Site: LIDO DISHWASH

Deduction Status: N

Violation: THE EXHAUST FOR THE DISHWASH UNIT WAS BLOWING HOT AIR INTO THE ROOM.

Recommendation: 7.7.6.1.1 All food preparation, warewashing, and toilet rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.

Action: AC has been restored in this area.

Site: MAIN GALLEY - POTWASHING

Deduction Status: N

Violation: CONDENSATE WAS DRIPPING FROM THE DECKHEAD IN THE POTWASHING AREA. DUCT FOR EXTRACTOR FAN WAS ALSO LEAKING CONDENSATE WATER BACK TO THE DISHWASHING AREA.

Recommendation: 7.4.2.4.1 Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

Action: The chief engineer is looking into increase the exhaust in this area.

Item No.	Description	Points Deducted
38	Unnecessary articles, cleaning equipment; Unauthorized personnel	0

Site: LIDO POTWASH

Deduction Status: N

Violation: A BROOM AND DUST PAN WERE STORED ON THE DECK.

Recommendation: 7.7.7.1.2 Maintenance tools such as mops, brooms, and similar items shall be stored in a designated locker so they do not contaminate food; food-contact surfaces of utensils; and equipment; linens, and single-service and single-use articles.

Action: Crewmembers were re instructed to return cleaning equipment to it proper storage location when they are done using it.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: HOUSEKEEPING

Deduction Status: N

Violation: THE INTERIOR SURFACES OF THE SHOWER HEADS WERE NOT DISINFECTED.

Recommendation: 9.3.2.1.2 Shower heads shall be cleaned and disinfected every 6 months to preclude growth of Mycobacterium legionella.

Action: Showerheads are soaked every 6 months in a 25ppm solution of chlorine.

Site: HOUSEKEEPING

Deduction Status: N

Violation: THE INFECTION CONTROL RESPONSE WHEN THE CUMULATIVE PROPORTION OF GASTROINTESTINAL ILLNESS CASES AMONG PASSENGERS OR CREW IS 2% OR GREATER DID NOT INCLUDE CLEANING AND DISINFECTING OF ALL PUBLIC AREAS, INCLUDING HANDRAILS AND RESTROOMS, ON A CONTINUOUS BASIS UNTIL THE PROPORTION DECREASES TO LESS THAN 2%, AS DESCRIBED BY THE INDIVIDUAL IN CHARGE OF HOUSEKEEPING.

Recommendation: 9.1.1.1.1 When the cumulative proportion of cases of gastrointestinal illness among passengers or crew members is 2%, the infection control response shall include cleaning and disinfecting all public areas, including handrails and restrooms, on a continuous basis until the proportion decreases to <2%.

Action: The infection control program does include disinfect of public areas.